



## RAMEN MENU

### 鶏ガラ らーめん

#### Classic Tokyo Soy — 25

Umami egg, pork chashu, bamboo, shallot, sesame, nori

#### Ebi Shio Chicken — 25

House made prawn paste, umami egg, pork chashu, bamboo, shallot, sesame

#### Hakodate Shio — 25

Umami egg, pork chashu, bamboo, shallot, sesame

Kae dama (extra noodle) — 4

Extra Umami Egg — 3

Extra Pork Chashu (2pcs) — 6



*10% service charge will be applied to the bill on Sundays and Public Holidays*

*If you have dietary concerns or allergies on milk, eggs, fish, Crustacean shellfish, tree nuts, peanuts, wheat, and soybeans, please let your server know. Your safety and enjoyment matters to us.*



## SIDE DISH MENU

Tako kara — 10

Fried Soy marinated Octopus

Gobo chips — 9

Burdock Tempura chips

Karaage Chicken — 9

Koji marinated chicken thigh

Ume Yam — 9

Yam potato with plum and mayo sauce

## KIDS MENU

Kame Kids Special — 23

Furikake rice with karaage chicken and dashimaki tamago Ice cream

Mini Udon — 13

Udon noodle soup with vegetable tempura



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## DONBURI MENU

### Unatama Don — 52

Grilled unagi eel, truffle tamago, demi-glace sauce

### Triple Salmon Don — 52

Salmon sashimi, salmon caviar, crispy nori tempura

### Negitoro Don — 33

Seasoned tuna mince, onsen egg, tobiko, shallot

### Old Gen Chirashi — 62

Traditional chirashi, salmon, kingfish, tuna, octopus, tamago, prawn - the beginning before Next Gen

### Roast Beef Kamameshi — 55

Takikomi gohan, onsen egg, gold leaf, salted raw pepper

### Ikura Don — 64

Soy marinated salmon caviar, gold leaf, staple food at Chef's hometown in Hokkaido



*Chefs Recommendation*



### Signature Kaisendon Don — 75

Rich assortment of seasonal delicacies, octopus, tamago

### Next Gen Chirashi — 125

Lockdown special is back, chequerboard style. If you know you know!



## ADD ON MENU

Set — 20

Includes all the \* items

\*Appetisers — 7

3 kinds of chefs selection sides

\*Chawanmushi — 7

Steamed silky egg with snow carb, king crab, mushroom, edamame

\*Miso Soup — 5

\*Dessert — 4

Seasonal dessert, please ask our friendly staff

Crispy Nori Tempura 1 pcs — 1

Tobiko 20g — 6

Salmon Sashimi — 10

Kingfish Sashimi — 10

Tuna Sashimi — 18

Ikura 20g — 23

Truffle Jamago Omelette — 10

Onsen egg — 3

Roast beef 30g — 25

Grilled Unagi Eel — 36



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## DESSERT MENU

Hoji Gelato — 5

Roasted green tea

Milk Gelato — 5

Pudding a la Mode — 18

Cream caramel pudding, seasonal fruits, matcha crumble

Kabocha Cheesecake — 18

Japanese pumpkin, mascarpone cheese, crumble



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